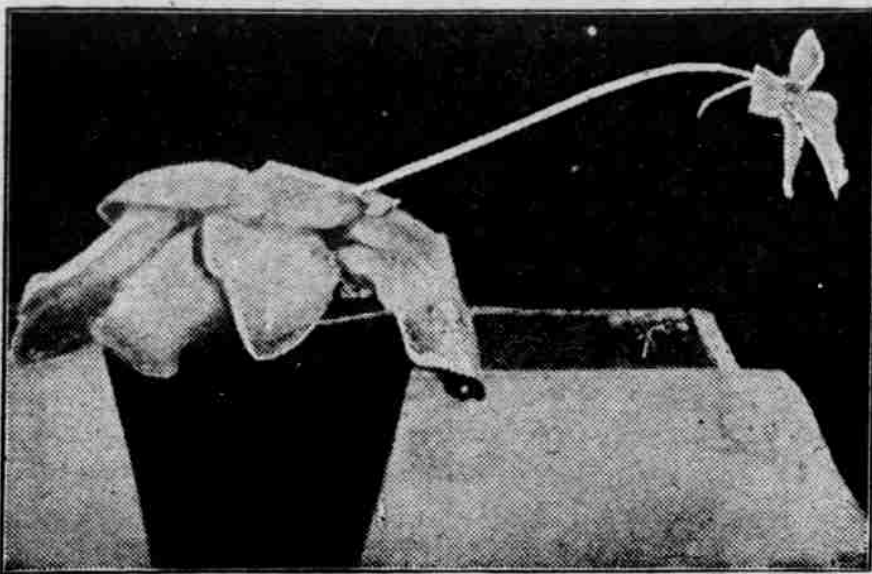


The HOME BEAUTIFUL

Flowers and Shrubby -

Their Care and Cultivation



PLANTS THAT MURDER

There are plants that are murderers, kidnapers, advertisers, explorers and storekeepers. The mosses flower is a wanton murderer. Its flowers are so shaped as to lure ants and other wingless insects to them. Once inside they have no chance to escape. There they stay, struggling until they starve to death. Some orchids, while not considered insect eaters, undoubtedly draw a certain amount of nourishment from the decayed bodies of their insect prey. Many other flowers trap insects, which they kill and gradually digest as food.

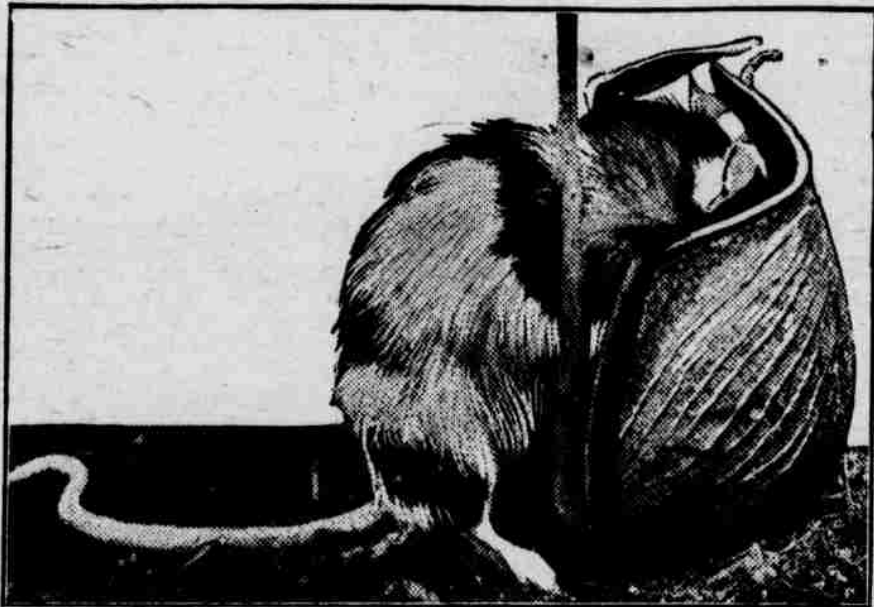
Indian Pipes are robbers and graft-

ers as they draw their living from the roots of other plants.

The Jack-in-the-Pulpit is a shameless kidnaper. His beautiful pulpit has a slippery, treacherous lining. When gnats and other small insects enter in search of shelter and food, they easily slide to the bottom, whence escape is impossible. Here at the bottom of the pulpit may be found the corpses of many wanderers, all kidnaped by the Reverend Jack!

The pitcher plant is another kidnaper, but in its case it is the leaves that are guilty.

There are plants that lure rats and small animals into their cup-shaped flowers to the destruction of the rodent.



SUMMER BLOOMERS AND PLANTS

By L. M. BENNINGTON.

Take up tuberous plants that have not bloomed. They will bloom indoors.

Keep potted plants that you intend to carry over. Soak the ground well before lifting.

Crinum oranta is not a winter bloomer. The bulbs should be kept in slightly moist sand until February or March. Let the spotted calla ripen, then take up and keep in dry sand in a frost-proof place until the new year.

Bring the agapanthus indoors when cold weather sets in, and set in a cool cellar.

Pot the water hyacinth in soil, keep wet but not sloppy, and set in the sunshine in a warm room.

No matter what you try to keep over winter, you cannot know too much about caring for it. Learn all you can.

Pull all the old annuals that are done blooming, and either burn or put into the manure heap. Keep things tidy.

Get the cold frames ready and fill with plants that are to be kept in them over winter. Have all in order for an emergency.

All the irises are beautiful and hardy, and there are many varieties of coloring. Fall is the time to plant them.

Rose clumps, and clumps of herbaceous perennials should be divided this fall, if needed, and given new positions.

Fuchsia fulgens is a summer bloomer, and should be taken up as cold weather comes on, potted in small pots, watered thoroughly, and stored under the greenhouse bench, or in a warm cellar until March.

Tea roses do their thriftiest growing during the cool, moist days of autumn. Keep the insects down and give good care. Mulch with dead leaves.

Oleanders, lemons, oranges, hydrangeas, abutilons, chrysanthemums, and nearly all tub plants are best wintered in the cellar. Keep growing now.

ASPIDISTRAS

No ornamental plant is more simple of cultivation than the aspidistra, and few plants receive more neglect.

The aspidistra is a handsome ever-

green foliage plant, unequalled for home decoration. The chief difficulty with them is giving too little water in summer and too much in winter. When the plants become too large for the pots the leaves crack because they have not room to properly develop, and growth becomes poor on account of the exhausted condition of the soil. Too little water in summer starves the plant at the period when it should be making a new growth. Too much water in winter sours the soil, which kills the plant.

Good garden soil with sufficient land added to insure good drainage will grow good plants, but for the best results there is nothing better than four parts good loam, one-eighth part fine charcoal, thoroughly mixed.

When the plant is to be simply repotted turn the ball of earth from the pot and reduce the soil by carefully picking it off with a pointed stick. Repot in a clean pot of suitable size, placing plenty of broken crock at the bottom for drainage.

The Way to Wisdom.

Experience is a good teacher, but sometimes a dear one. If one heeds her lessons, he will correct on tomorrow his mistakes of today. Some need very sharp experience before they are ready to profit by the teaching. Some go on from day to day making the same sort of mistakes and never seeing why things turn out so unfortunately. One burns his mouth with hot soup, and yet does the same thing the next time he has soup, thinking it will not be so hot this time. The investor in "get-rich-quick" schemes keeps right on time after time, never waiting to reason things out. He never traces any connection between cause and consequence. When things go wrong, stop and ask why. That is the only way to prevent the same thing another time. Pope said, "Make each day the critic of the last."

Delicate Possibility.

"Are you in favor of government ownership?" "Sometimes I am," replied the cautious citizen, "although I'd hate to be in a position where I could express my opinion of the way a railroad was run, without seeming disrespectful to my country."

The electrical conductivity of copper depends on the total amount of impurities therein.

IN CANNING SEASON

SECRET OF SUCCESS IN "PUTTING UP" SUPPLIES.

Absolute Sterilization Must Be Obtained—Best and Easiest Methods of Getting the Best Results, From Fruit That Is Used.

If anybody appreciates the kindness of Mother Nature it is the practical housekeeper. This is especially true in summertime when by her bountiful store of fruits and vegetables she increases the housekeeper's store at little cost and contributes much to reduce her labor.

There are several methods of canning, and the secret of success in each is absolute sterilization. The best and easiest methods of canning are cooking the fruits in jars in an oven; cooking the fruits in jars in a steamer or in boiling water, and stewing the fruit before it is put into the jars.

Glass is the most satisfactory jar to use in canning. Glass jars are becoming so universally in favor that they are taking the place of tin cans for everything; even for tomatoes. They are more economical than tin, for although the glass costs more in the beginning, it lasts and can be used over and over again. While there are many kinds of jars, the preference should usually be given to those with wide mouths. In canning fruits or jelly it is important that the fruits or berries should not be over-ripe. Fruit for canning should be fresh, solid and not over-ripe. If over-ripe some of the spores may survive the boiling and fermentation takes place in a short time. In preparing the fruit remove all stems, then peel with a silver knife, core or remove the seeds or pits as the case may be. Peaches, pears or apples may be kept from discoloring if they are dropped as they are pared into cold water to which a little vinegar or lemon juice may be added.

Canned Pears.—Twenty-four Bartlett pears, eight cups water, two cups sugar.

Bartlett pears are the best for canning. Put the water and sugar into a preserving kettle. Let the sirup come to boiling point and skim off the froth if any rises. While the sirup is heating carefully halve, peel and core the pears, being careful not to use those that are over-ripe or imperfectly shaped.

Drop pieces into a basin of cold water until all are pared. Put the halved pears into the boiling sirup, but do not stir. Take a large roasting pan with handles and place in it as many sterilized canning jars as it will hold. Pour some tepid water in the pan to a depth of about two inches, and place the pan on the side of the stove. The water will get hot and keep the jars warm. Sterilize the rubber rings and covers. By this time the fruit will be boiling. When the pears commence to lose their hard whiteness they are ready to take off. Lift out pieces separately with a spoon and put them into the hot jars. Fill jars and cover with the sirup; fill even with the top, put the rings and covers on and screw tight.

Stale Bread Fritters.

Cut the bread in slices, about a third of an inch thick, fry in fat, from which a faint bluish smoke is rising, and when each piece is fried on one side turn it over and spread the browned side with marmalade or jam. When cooked, lift out and sprinkle with caster sugar mixed with a little cinnamon.

Fruit Fluff.

To every pint of chopped peach, banana or pineapple allow one pint of water, six eggs and one pound of sugar; beat eggs until light, then add other ingredients and cook until thick as custard. Strain, set dish in pan of cold water and beat until cold. Freeze and serve with a sirup like a sundae.

For Cream Dressings.

All white or cream dressings are made by blending the butter with the flour, then stirring it rapidly into the boiling milk. Use white pepper when making the dressing and boil it in a double boiler. Keep it warm, and thin with cream if too stiff when done, or fold in the white of egg, whipped to a stiff froth.

A teaspoonful of vinegar to a quart of flour if added with the ice water, gives the much-desired flaky appearance to fruit pies.

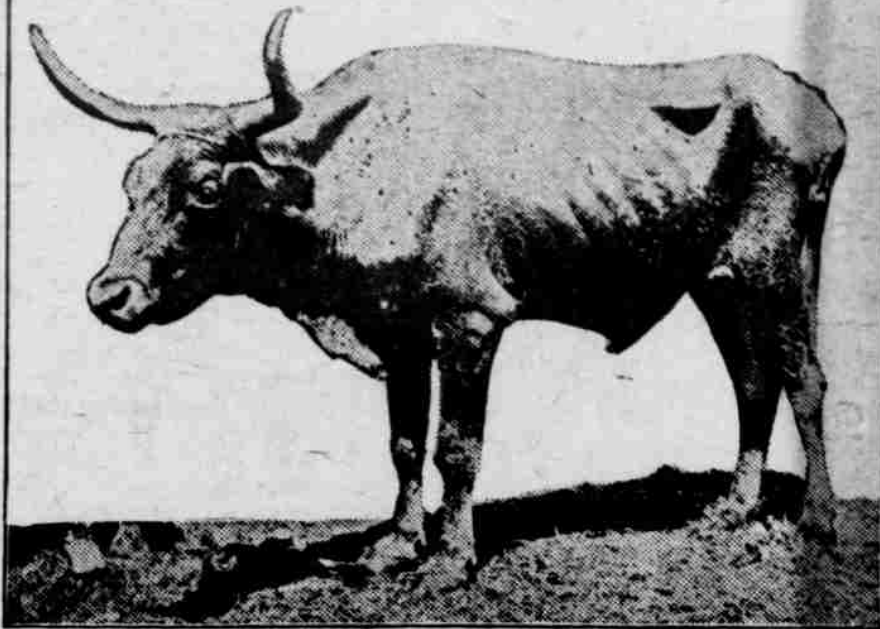
Mint Cup.

Into a bowl pour a quart of claret and a bottle of soda water, a wine glassful of curacao and enough sugar to sweeten. Add a handful of picked and bruised mint leaves and two pounds of crushed ice. Stir briskly and serve.

Chocolate Rice.

One cupful of rice boiled until tender. Make a sirup of one cupful sugar, one square chocolate; pour over rice and stir. Put in a mold to cool and serve with whipped cream.

SOUTH PAYS THE CATTLE TICK'S BILL



Steer Infested With Ticks.

The annual toll of the Texas fever cattle tick in the infested area of the South reaches a staggering total. Yet the tick itself is a small parasite, securing its sustenance by taking little sips of blood from the animals and often passing on to them the dreaded Texas fever. Many cattle owners who have always been accustomed to see both ticks and ticky cattle on their farms unfortunately are not inclined to attach much importance to cattle ticks, and, as a rule, through lack of appreciation of their damaging effects, consider them as of little consequence. Ticks take their toll in many ways, all of which are not generally understood. Their power of transmitting Texas fever would alone demand their complete eradication, but there are other good reasons for ridding the South of cattle ticks.

It is not uncommon to notice animals on pastures with their hides very heavily infested with ticks. By continuous sucking of the blood from the animals, the ticks impoverish their circulation and the cattle must be fed heavier in order to meet the demands of the ticks in addition to the ordinary needs of the animals. This condition, together with the loss of blood, frequently induces an irritable state and evidences of uneasiness, commonly known as "tick worry," which results in loss of energy and in other derangements in the animal's health. Especially during hot weather, in pronounced cases, the animal loses flesh in spite of good pasture, and because of reduced vitality is more susceptible to the incursions of disease. If the animals become heavily infested the growth of the cattle may be retarded. In many parts of the South young cattle are thin, weak and stunted, a condition which has been termed "tick poverty."

It does not appear strange, when it is considered that some animals harbor many thousands of these blood-sucking ticks, that the milk flow from milk cows is greatly reduced. If these ticks are crushed, it will be found that their intestines are completely filled with a dark, thick mass of blood abstracted from cows, and containing nutriment that should go to the formation of milk, flesh and the laying on of fat. The bites of these ticks are often followed by inflammation with pus-producing organisms causing small abscesses which may terminate in ulcers. These sores are often found to be the hatching place of fly eggs, which give rise to infestation with destructive maggots.

Losses to Market and Dairy Cattle. A comparison of the actual money value of cattle with ticks and cattle without ticks is interesting. It is well known that animals coming from an infested district and sold in the "southern tick quarantine pens" of northern stock yards bring an average

of one-fourth to one-half a cent less per pound than the quoted market price. The handicap to the southern cattle seller, therefore, is about \$1.50 per head, allowing an individual weight of 600 pounds for all classes of animals. The cattle tick also keeps down the value of cattle which are left at home on the farm in the infested country. This loss, however, does not include the decrease in flesh and lack of development of southern cattle caused by the ticks.

It was estimated by government specialists that in dairy cattle harboring a light infestation of ticks the milk flow is reduced about 18 per cent, while a heavy infestation will cut down the cows' milk as much as 43 per cent. Study the sums worked out on the basis of 20 cows, which, if the cows were not infested with ticks, would normally produce about eight quarts a day.

Lightly Infested With Ticks.

(Milk flow down 18 P. C.)	
Daily yield Value at 50 in quarts per quart.	
20 tick-free cows	160
20 lightly-ticked cows	131
Loss per day	29
Loss for 200 days	5,800
Cost of dipping herd and freeing it from ticks	10.00
Profit per year from dipping	\$5,790.00

Heavily Infested by Ticks.

(Milk flow down 42 P. C.)	
Daily yield Value at 50 in quarts per quart.	
20 tick-free cows	160
20 heavily-ticked cows	93
Loss per day	67
Loss for 200 days	13,400
Cost of dipping herd and freeing it from ticks	10.00
Profit per year from dipping	\$13,390.00

The tick, when sucking the blood also suffers greatly through lack of ability to import pure-bred stock.

The department of agriculture has published a number of bulletins on different aspects of the tick problem, which will be sent on application. Among these are Farmers' Bulletins No. 693, "Eradication of the Cattle Tick Necessary for Profitable Dairying;" No. 569, "Texas or Tick Fever;" No. 580, "Beef Production in the South;" No. 496, "Methods of exterminating the Texas Fever Tick;" special Circular, "Effects of Tick-Eradication Upon the Cattle Industry of the South;" and circular on "Progress and Results of Cattle-Tick Eradication."

The accompanying picture shows the emaciated condition of a steer infested with ticks. This animal was dipped in an arsenical bath on August 12, to kill the ticks. At that time he weighed 730 pounds. He was continued on the same feed that he had received before dipping, and on October 12 weighed 1,115 pounds, a gain of 385 pounds.

TURNING CATTLE ON CLOVER

Preventive Measures Are Always Best in Warding Off Bloat—Make Change in Feed Gradually.

(By W. H. DALRYMPLE, Louisiana Experiment Station.)

When cattle consume large quantities of green which they have not been accustomed to it rapidly ferments in the paitch, and the gas there produced causes distension of this large stomach on the left side of the animal, with the characteristic appearance and general train of symptoms familiar to most cattle owners.

Preventive measures always give the most satisfactory results in warding off this condition. Sudden changes of feed are risky at all times, but more so, perhaps, in this trouble than in some others. When first turning cattle on clover it should be done gradually until the digestive organs become accustomed to the change; and the safest way is not to permit them to eat this succulent feed for longer than 20 minutes to half an hour the first day, and increase the

length of the period each day afterwards until it seems to have lost its bloating effect. It is safer, also, not to turn the cattle on to this pasture until the dew or frost has gone off it. Another method is to allow the cattle some dry feed, such as hay, etc., before turning them on the clover, which tends to prevent fermentation of so much of the green feed. After a short while, when the stomach has accommodated itself to the change from the dry to the succulent feed, the animals may consume large quantities of the latter without apparent inconvenience.

Advertiser

Your farm is your place of business. Advertise it and make it as thoroughly businesslike as possible. It will surely add prestige to your farm to refer to it as "Cedar Farm," "Maple Brook," "Elmhurst" or "The Oaks," "Laurel Hill," "Three Elms," "Shadyvale Crest" or any other suitable name. It will pay to name your farm.

A good dairy cow is the most profitable piece of property on the farm.